

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Claims 1-23 (Canceled)

24. (New): Garlic pieces comprising:

generally uniform sized pieces of garlic derived by cutting cloves of raw garlic, which pieces are crispy and crunchy and have a roasted flavor and which can be stored and dispensed from a shaker and which imbue foods to which they are applied with garlic flavor, wherein said garlic pieces have a garlic flavor that is generally uniformly less than the garlic flavor of the raw garlic from which said pieces were derived to make said pieces more widely palatable.

25. (New): The garlic pieces of claim 24 further described as having a bitterness that is generally uniformly less than the bitterness of the raw garlic from which said pieces were derived so as to further make said pieces more widely palatable.

26. (New): The garlic pieces of claim 24 further described as between approximately 1/16 and 3/16 of an inch thick.

27. (New): A process for making garlic pieces that are generally uniform in thickness, derived from cloves of raw garlic, are crispy and crunchy, have a roasted flavor, which can be stored and dispensed from a shaker and which imbue foods to which they are applied with garlic flavor, and wherein the garlic pieces have a garlic flavor that is generally uniformly less than the garlic flavor of the raw garlic from which the pieces were derived so as to make the pieces

more widely palatable, comprising:

cutting process-ready garlic cloves having inner sections surrounded by outer sections into garlic slices of generally uniform thickness whereby the inner and outer sections of each clove of garlic are substantially equally exposed; then

reducing the strength of the garlic flavor of the garlic slices whereby the garlic slices of generally uniform thickness have their strength of garlic flavor reduced generally uniformly; and then

frying the reduced flavor garlic slices until they are crispy and crunchy garlic pieces that have a generally uniform roasted garlic flavor which can be stored and dispensed from a shaker and which imbue foods to which they are applied with garlic flavor.

28. (New): The process of claim 27 wherein the reducing step is performed by blanching with hot water.

29. (New): The process of claim 27 wherein the reducing step is performed by baking.

30. (New): The process of claim 27 wherein the cutting step produces slices of garlic between approximately 1/16 and 3/16 of an inch thick.